"SAVED MY LIFE"

—That's what a prominent druggist said of Scott's Emulsion a short time ago. As a rule we don't use or refer to testimonials in addressing the public, but the above remark and similar expressions are made so often in connection with Scott's Emulsion that they are worthy of occasional note. From infancy to old age Scott's Emulsion offers a reliable means of remedying improper and weak development, restoring lost flesh and vitality, and repairing waste. The action of Scott's Emulsion is no more of a secret than the composition of the Emulsion itself. What it does it does through nourishment—the kind of nourishment that cannot be obtained in ordinary food. No system is too weak or delicate to retain Scott's Emulsion and gather good from it.

We will send you a sample free.

Be sure that this picture in the form of a label is on the wrapper of every bottle of Emulsion you buy.

SCOTT & BOWNE
Chemists
409 Pearl St., N. Y.

50c. and $1; all druggists.

Chickens can be hurried along more rapidly by feeding them often.

When confined, chopped onions can be fed to the fowls to good advantage.

The guinea is a great forager and will destroy many insects that hens will not touch.

Sour milk and buttermilk are excellent to mix with the soft food of poultry.

Perfect cleanliness is an absolute necessity if you expect to have healthy fowls.

With poultry as with other products, it is a good rule to market as soon as ready.

If the hens are properly fed the eggs are better than if they are allowed to eat all kinds of food.

Tobacco stems covered with straw is an excellent preventive of insect breeding, especially with sitting hens.

Only early chickens should be caponized, as they should be marketed when a year old and need plenty of time to grow.

For indigestion give the fowls plenty of sharp gravel and also a teaspoonful of fenugreek in the soft food for every ten hens.

Geese can be fattened on any kind of grain if fed all that they will eat, commencing about ten days before desiring to market.

If you desire to pack eggs for use next winter remove the cocks from the hens. Unfertile eggs will keep much better than fertile ones.

Poultry should have a certain proportion of salt in their food as well as animals, as it is necessary to the promotion of health and thrift.

Carefully gather the scraps from the table and give them to the fowls. There is no kind of food which will produce a more liberal supply of eggs.

Boiled eggs which adhere to the shells are fresh; a good egg will sink in water; stale eggs are glossy and smooth of shell; a fresh egg has a lime-like surface to its shell.

Poultry will pay well as an addition to farm stock when they can obtain a good portion of their food for nothing, but this is different from making a specialty of them.

Always use a pure bred male in the flock, no matter of what breed it may be, and your chicks will not only be uniform, but as a rule superior to those of the previous season.

Care is that part of the routine of poultry culture which bestows a kind hand on the tender younglings, to supply their little wants with a view of promoting thrift and good health.

Keep everything about the poultry house clean with plenty of fresh air and sunlight; feed in a cleanly way with a great variety of food and water daily with pure, fresh water.

For swelled eyes bathe the head with a warm solution made by dissolving a teaspoonful of powdered boracic acid in a pint of water, and anoint with a few drops of glycerine.

The work of breeding fine fowls—fancy fowls—of high merit is not a business that can be jumped into all at once, but rather one requiring study with effort, and this often for years.

Such diseases as flat eggs, eggs within eggs, double-yolked eggs, and other unnatural occurrences are often the result of the hens being overfat. Reduce their condition by reducing the ration.

Young goslings should be fed corn meal, ground with the cob and mixed into a crumbly dough, to which a little salt should be added. At the end of the third week feeding twice a day will be sufficient.

Sifted coal ashes and dry road-dust make a first-class combination to use in the dust bath. Change sufficiently to prevent becoming too foul. Have large enough to accommodate the fowls.

An abundance of whitewash in and about the quarters will be found conducive to health, and if a little carbolic acid is added and the application repeated two or three times during the summer, all the better.—Modern Farmer and Busy-Bee.

A Farmer's Dinner at Home and Abroad.

The following is an editorial from the American Farmer:

A Western farmer, surrounded by a happy family, sat down a few weeks ago to the usual Sunday dinner. There were at the table the father and mother, two grown sons and two daughters nearly grown. The principal meat consisted of a large—very large—plate of spring chicken fried as it only can be fried or ever is fried in the country. The day before, the father had killed a fat Southdown wether, which be divided with a neighbor, and a choice roast of this, garnished with currant jelly, sent its savory odor over the dining-room. The list of vegetables on the table, all fresh from a well kept garden, included mashed and sweet potatoes, sweet corn, turnips, beets, Lima beans, string beans with bacon, egg plant, tomatoes, lettuce, cabbage, carrots and onions. There were also three kinds of pie and two of preserves. During the meal the family discussed a contemplated trip to relatives in the east and a few days afterwards found themselves in New York, where they prepared to spend some time viewing the sights of the great metropolis. When the noon hour arrived, the farmer looked for a select restaurant at which to obtain dinner and as he had plenty of money, was out for a time and was indulgent with his family, the best New York afforded was none too good for him. Finding an acceptable place they were all soon seated around a finely furnished table in a vast and stylishly appointed dining-room. Liking things at home, it was decided to duplicate the dinner they had enjoyed before leaving the farm. This required six separate orders, consisting of fried chicken, mutton, several vegetables, bread and butter, baked apples and pie all around. Many of the home dishes were left out as superfluities and it was well this was done, as turned out in the sequel.

When the bill was brought in it was found that "milk fed chicken" cost $1.50, new Lima beans 50 cents, baked apples 20 cents, young beets 30 cents, and so on. The chicken and mutton were distinctly inferior to the article they had at home, not near so well cooked and inferior in flavor. All the vegetables lacked freshness and were hence deficient in appetizing qualities. When it was all added up, the farmer found that his dinner had cost him $4 apiece for each one, or $24 for the six. He was heard to murmur something like "Geewhilikins," and mother was noticed to be rolling up her eyes in astonishment, while the boys wondered what the man would charge for his whole restaurant at the same rate. But the farmer was brave, things had been coming his way this season and he concluded he could stand it once in a while, but altogether decided that the sooner they got along to the house of their relative the better it would be for his bank account.

This story is enlarged upon for the purpose of impressing the lesson that every farmer is able to live much better at home than he can in the finest hotel or cafe of the cities. He not only gets all that one can wish, but in much better form and quality. The average prosperous farmer can live like a prince without knowing it. The things he has on his table cannot be duplicated at the Waldorf Astoria or the Grand Palaces, where they want from four to ten dollars a day for board. If farmers could sell the articles which composed the Sunday dinner above described at a half or even a fourth of the prices asked at the swell restaurant, all of them would soon be millionaires. The moral, which suggests itself, is of course, contentment with one's condition, arising from knowledge of the com forts enjoyed, and this will lead to the further conclusion that every reasonably prosperous farmer can live far better at home than he can at any of the most fashionable places abroad.

What One Century Has Done.

The American Farmer makes a remarkable comparison between the present and the past.

In 1805 the world had not a single steamship on the ocean, a single mile of railway on land, a single span of telegraph upon the continents or a single foot of cable beneath the ocean. In the blessed year of 1905 it has 18,000 steam vessels, 500,000 miles of railway and more than 1,000,000 miles of land telegraph, while the very continents are bound together in instantaneous communication by more than 200,000 miles of ocean cables and the number of telephone messages sent aggregates 6,000,000,000 annually, one-half of them being in the United States. That great region called the "Corn belt," was as yet unsettled and practically unknown in 1805. A little of Ohio, less of Indiana and nothing of Illinois was then known to the population which as yet was clinging to the Atlantic coast afraid of the terrors supposed to lurk in the western wilderness. But few white men had crossed the Mississippi and all that vast region stretching to the western ocean was a terra incognita. At present it is filled with great and populous states, enjoying wealth, luxuries and conveniences of all kinds which were beyond the reach of kings one hundred years ago. Every prosperous farmer of the west sleeps in a bed which King George could not have afforded in 1805 and when he comes east to visit his relatives he rides in a palace car compared to which the best conveyances of royalty seem crude and barbarous. The richest man of Europe and France in those days were poor in all the conveniences of life compared to hundreds of thousands of farmers scattered over the thousands of miles of territory which a hundred years ago was a howling wilderness.

Pessimists, while admitting the marvelous development along material lines, insists that there has been no moral improvement, that people are more wicked, less honest, far more corrupt and grasping than in the olden days. This is a great mistake. There has been as wondrous an advance in genuine intellectual civilization as in material things. Man has shed many of his worst superstitions. He no longer kills hundreds of thousands of innocent women and girls for committing the impossible crime of witchcraft. Torture, as a punishment for crime or as a means of wringing confessions, is prohibited by the laws of every civilized government. "No cruel or unusual punishment shall be inflicted," says the constitution of the United States. Freedom of the press, freedom of speech, religious liberty, things wholly unknown one hundred years ago across the water, are now the common possession of nearly all European peoples. There is not a king on the American continent, from the St. Lawrence to the uttermost reaches of Terra Del Fuego, while in 1805 every foot of land south of the Gulf of Mexico was governed by European despots. Individual men, of course remain much the same in all ages. They have the same passions and appetites and these lead to greed, to dishonesty in all forms, to licentiousness and to the graver crimes. Civilization itself breeds its own peculiar vices and diseases and our very progress and prosperity engender vicious elements, just as the richest soils are most prolific in weeds and noxious insects. On the whole, however, there has been great progress all along the line and the millions of happy farmers, now resting after the most perfect and fruitful of all agricultural seasons, may look back with complacency upon what has been done in this country in the space covered in a single lifetime.

One Way of Skinning a Horse.

Hides are high now, and even a horse hide is worth taking off if done in this manner. Rip the belly and legs and skin the legs down to the body, and the belly back six to twelve inches on each side, using a common skinning or butcher knife. Also skin out the tail bone and along up rump ten or fifteen inches, then loop a chain or a strong rope around this tail rump skin, running it forward past the head of the dead brute. Fasten the dead horse's body by rope on hind legs, then hitch two good live horses to rope on hide, and if they pull true and steady they will skin the horse "while you wait." Now, this is no theory, nor is it anything new, but it may be new to some and applies to any large animal whose meat has no value. In skinning any animal that has been dead long, it is a good plan to wear gloves or mittons that have been wet in a weak solution of carbolic acid, to guard as much as possible against blood poison. And if there is any possibility that a horse has died of glanders, don't skin him at all, but bury at least eight feet deep.—Southern Planter.

Auburndale, Fla., Feb. 5, 1905.

Mr. E. O. Painter,

Jacksonville, Fla.,

Dear Sir:

We have sent a sample box of oranges to Mr. Wambolt as instructed in your circular to compete for your Simon Pure Prize. Greatly to the surprise of many, our grove has gone through the freeze uninjured. It being as nice and green now as before the freeze. We are telling people that it is because we use your fertilizer, and that it being in good condition has stood the cold wave while many near us will lose all the leaves from the trees.

Yours very truly,

E. B. Redfield.